

Novembre 2022



CHAMPAGNE BINON-COQUARD

"VITICULTEURS DE SOUCHE; ÉLABORATEURS DE COEUR"

EXTRA PINOT NOIR

Extra Pinot Noir is a liquor free champagne ; which makes this champagne for the discerning palate. It will please as well as impress your friends. With this cuvee, discover the typical flavour of our pinots noirs.

BLENDING/GRAPE VARIETIES:

100% Pinot Noir

TERROIR: Côte des Bars, Southern Champagne, villages of Spoy, Meurville and Champignol lez Mondeville. Our vines are planted in clay and chalky soils.

AGE OF VINEYARD : around 25 years old

VINTAGE: non-vintage: 7% of 2020 grapes with 30% of reserve wine of Pinot Noir aged on Solera

VITICULTURE: eco-friendly vine growing since the 90's, *certified Terra Vitis and HVE (High Environmental Value)*

- Soils are ploughed in alternate ranks, no weed killers are used
- Grass is planted in between the ranks
- Precisely the right amount of fertilizer is used when and where necessary

WINE-MAKING PROCESS:

- Grapes are hand-picked and the entire harvest pressed in an horizontal press
- Thanks to the use of temperature controlled stainless-steel tanks, Settling and alcoholic fermentation take place at 18°C, malolactic fermentation under 20°C,
- The wine goes through filtration prior to bottling
- Reserve wines are aged on Solera

BOTTLING: 10 May 2021

ALCOHOL PERCENTAGE: 12.8% Vol.

STORAGE : 15 months at least in bottles on laths

QUANTITIES PRODUCED : 6000 bottles/year

TO KEEP : from 2 to 3 years

OPERATING TEMPERATURE: between 8°C and 10°C

SUGARS: 0g/l Sugar free



Rue de la fontaine - 10200 Spoy
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TASTING:

- **Appearance:** pale yellow, brilliant colour with a persistent line of bubbles
- **Nose:** pleasing and soft, typically reflecting the Côte des Bars' pinots noirs. We detect litchi combined with a beautiful freshness of the white fruit flavours.
- **Taste:** At first there is a distinctive sensation of peach and acacia notes illuminating the palate, which leads to a roundness and structure from the pinot noir. This is followed by a wonderful lengthy interlude filled with hints of red fruits.

FOOD AND WINE MATCHING: serve as a mid-day aperitif, with smoked salmon, rabbit on a mustard sauce, grilled lobster, oyster, dry ham...



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